

Tierra Hayes

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PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

TECHNICAL SKILLS

Cuisine Styles

Pastry • French • Asian Fusion

Kitchen Skills

Butchery • Sauce-making • Baking • Menu Design • Plating

Operations

Catering • Supplier Negotiation • Event Planning

Soft Skills

Time Management

EMPLOYMENT HISTORY

Line Cook — Satterfield Inc (2022 - 2025)

- Designed seasonal menu increasing revenue by 8% through optimized dish pricing.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 159 guests with 95%+ client satisfaction.
- Maintained food cost under 24% with vendor negotiations and waste controls.

Private Chef — Jones - Carter (2014 - Present)

- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.
- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 33% with vendor negotiations and waste controls.

Private Chef — Haag - Kuhic (2022 - 2025)

- Designed seasonal menu increasing revenue by 36% through optimized dish pricing.
- Catered private events for up to 184 guests with 95%+ client satisfaction.
- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 23% with vendor negotiations and waste controls.

Executive Chef — Davis - Muller (2021 - 2025)

- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 198 guests with 95%+ client satisfaction.
- Maintained food cost under 21% with vendor negotiations and waste controls.

Private Chef — Ondricka - Volkman (2025 - 2026)

- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.
- Catered private events for up to 111 guests with 95%+ client satisfaction.
- Maintained food cost under 27% with vendor negotiations and waste controls.
- Managed kitchen of 20 staff, implementing cross-training and reducing labor overtime.

CERTIFICATIONS

- Certified Sommelier (optional)
- Food Safety Manager